

OUR COMMITMENTS TO YOU

Holroyd Howe are delighted to be the caterer at your school.

As part of our commitment to both quality and innovation, we have carefully reviewed our food offer while continuing to support the planet.

This is being achieved in several ways:

FOOD FOR LIFE

We're proud to share that all the schools we cater have received the Food for Life Bronze accreditation, recognising our commitment to fresh, seasonal, and ethically sourced food.

This is an independent award for caterers who serve food that's better for health, nature, and the climate. It means our trained chefs care deeply about where ingredients come from and are passionate about creating menus that reduce ultra-processed foods and avoid unhealthy additives.



Here's what the Food for Life Bronze Accreditation means in practice:

We put your pupils first:

- ✓ We make the most of seasonal ingredients
- ✓ Our menus are free from GM ingredients and artificial additives
- ✓ We offer more vegetables, pulses and plant-based options

Animal welfare matters:

- ✓ All eggs we use in our kitchens are from RSPCA assured farms
- ✓ All milk we use in our kitchens comes from RSPCA assured farms
- ✓ All fish on our menus are sustainably sourced or responsibly farmed
- ✓ All the meat we serve comes from farms that meet UK welfare standards

We champion good food practices:

- ✓ At least 75% of our meals are cooked from scratch
- ✓ We follow or exceed nutritional guidelines
- ✓ We actively reduce food waste
- ✓ We work with suppliers who meet food safety standards
- ✓ Our chefs receive training in fresh food preparation
- ✓ We proudly share the story behind our food

RESPONSIBLE SOURCING

We are working closely with suppliers who have signed our Supplier Charter, all of whom are actively working towards shared sustainability goals.

100%

RSPCA Eggs

From January 2026, 100% of our eggs come from RSPCA assured farms.



100%

RSPCA Milk

From February 2026, 100% of our milk up to 2 litres come from RSPCA assured farms.

*tracking at 98% at time of publish



FOUNDED IN 1997

HOLROYD HOWE

FEEDING INDEPENDENT MINDS

FUTURE PROOF FOODS

FUTURE PROOF FOOD IS FOR EVERYONE AND FOR THE PLANET

Waste Knot partners with farmers to create a market for misshapen or surplus vegetables that would otherwise be wasted. Their mission is to bring “wonky” but delicious produce into professional kitchens. We use seasonal Waste Knot vegetables daily in our soups and stews. With every purchase, Waste Knot donates is collected and used to support our chosen charity Eye Nepal.



Beans is How is a global campaign, aiming to double global bean and pulse consumption by 2028 to help tackle food insecurity, climate change, and rising living costs. Beans offer a simple, powerful solution: they're affordable, versatile, and highly nutritious, rich in protein, fibre, iron, potassium, and gut-friendly B vitamins, while low in fat and cholesterol. Increasing bean consumption also supports environmental sustainability, economic resilience, and social equity.



We've partnered with Wildfarmed to bring regenerative flour to our teams. Our 'Knead for Change' training enables our teams to learn about the benefits of regenerative flour and to bake good quality bread. By working with nature, regenerative farming practices create a cascade of positive outcomes for the land, for the farmer and us as consumers.



WE ARE COMMITTED TO PROVIDING OUR SCHOOLS WITH
FRESH, SEASONAL AND LOCAL PRODUCE
SUPPORTING BRITISH FARMERS AND PRODUCERS

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